

CLAIMS

1. A gelatin substitution product, characterized in that it contains essentially a vegetable fat.

2. The gelatin substitution product, characterized in that the vegetable fat is comprised of at least 75 %
5 palmitic, stearic and oleic acids and comprises a maximum of 1 % of lauric acid.

3. The substitution product according to Claim 1 or 2, characterized in that it contains essentially cocoa butter.

10 4. The substitution product according to Claim 1, 2, or 3, characterized in that it comprises in addition additives such as antioxidants, lecithins and / or other emulsifiers.

5. The substitution product according to any one
15 of the above claims, characterized in that it is 90 - 95 % deodorized.

6. The substitution product according to any one of the above Claims, characterized in that it is present in the form of a powder.

20 7. A method for incorporating a substitution product according to any one of Claims 1 to 5,

characterized in that said product is melted at a temperature of from 30 to 40°C prior to being incorporated into the culinary preparation.

5 8. The method for incorporating a substitution product according to any one of Claims 1 to 6, characterized in that said product is incorporated directly into the preparation when the latter is heated to a temperature greater than 60°C.

10 9. The method of incorporation according to Claims 7 or 8, characterized in that said product is incorporated in a quantity equal to two to four times the quantity by weight of gelatin usually used in the culinary preparation.

15 10. The method according to any one of Claims 7 to 9, characterized in that the culinary preparation has a humidity of less than 70 %.

11. Utilization of a product according to any one of Claims 1 to 6 for producing culinary preparations.

20 12. Utilization of a product according to any one of Claims 1 to 6 for producing confectionery preparations.